IN THE CLAIMS:

Please cancel claims 18-20 without prejudice or disclaimer, amend claims 17, 26-29 and 33, and add new claims 34-41 as follows:

1-16. (Canceled)

17. (Currently Amended) A method of treating or preventing a disease comprising administering to an animal ~~in need of such treatment,~~ a pharmaceutical or nutritional composition comprising an enzyme treated fish protein hydrolysate (FPH) material,

wherein said disease is fatty liver, hypercholestrolemia, or hyperhomocysteinemia.

18-20. (Cancelled)

21. (Previously Presented) The method of claim 17, wherein the said animal is human.

22. (Previously Presented) The method of claim 17, wherein said animal is an agricultural animal selected from the group consisting of gallinaceous birds, bovine, ovine, caprine and porcine.

23. (Previously Presented) The method of claim 17, wherein said animal is a domestic animal.

24. (Previously Presented) The method of claim 17, wherein said animal is a fish or shellfish.

25. (Previously Presented) The method of claim 17, wherein the nutritional composition is a food grade product or additive.

26. (Currently Amended) A method of producing an enzyme treated fish protein hydrolysate (FPH), comprising [[the]] steps of:

a) hydrolyzing fish flesh remnants with a solution containing a protease enzyme at a pH in the range of 5.0-8.0[[,]] and at a temperature in the range of 40-

70°C to yield a hydrolysate;

b) raising the temperature of the solution containing said hydrolysate to [[about]] the range of 90-99°C;

c) removing an insoluble fraction by decanting and filtering to obtain a remaining mixture;

d) separating the remaining mixture in a three phase separator into an oil fraction, an emulsion fraction and aqueous fraction;[[, and]]

e) isolating and filtering the aqueous fraction through an ultramembrane with a nominal molecular weight limit of 100,000 to obtain ultramembrane filtered fraction; and

f) spray-drying the ultramembrane filtered fraction to obtain the enzyme treated fish protein hydrolysate.

27. (Currently Amended) The ~~process~~ method according to claim 26, wherein the enzyme treated fish protein hydrolysate (FPH) material contains proteins in the range 70-90%.

28. (Currently Amended) The ~~process~~ method according to claim 26, wherein the amino acid contents of the enzyme treated fish protein hydrolysate (PFH) are listed ~~material is as a given~~ in Table 2.

29. (Currently Amended) The method of claim 26, wherein the fish protein hydrolysate material is fish flesh remnants on ~~salmon~~ fish bone frames after filleting.

30. (Previously Presented) The method of claim 26, wherein the fish protein hydrolysate material is produced by a Bacillus protease enzyme complex.

31. (Previously Presented) The method of claim 26, wherein the fish protein hydrolysate material is produced by an enzymatic hydrolysis performed at a pH in the range of 6.0-7.0.

32. (Previously Presented) The method of claim 26, wherein the fish protein hydrolysate material is produced by an enzymatic hydrolysis performed at a temperature in the range of 50-60°C.

33. (Currently Amended) A method of treating or preventing atherosclerosis, coronary heart disease, stenosis, thrombosis, myocardial infarction and stroke comprising:

producing an enzyme treated fish protein hydrolysate (FPH) by:

a) hydrolyzing fish flesh remnants with a solution containing a protease enzyme at a pH in the range of 5.0-8.0[[,]] and at a temperature in the range of 40-70°C to yield a hydrolysate;

b) raising the temperature of the solution containing said hydrolysate to [[about]] the range of 90-99°C;

c) removing an insoluble fraction by decanting and filtering to obtain a remaining mixture;

d) separating the remaining mixture in a three phase separator into an oil fraction, an emulsion fraction and aqueous fraction;[[, and]]

e) isolating and filtering the aqueous fraction through an ultramembrane with a nominal molecular weight limit of 100,000 to obtain ultramembrane filtered fraction; and

f) spray-drying the ultramembrane filtered fraction to obtain the enzyme treated fish protein hydrolysate, and

administering to an animal ~~in need of such treatment,~~ a pharmaceutical or nutritional composition comprising [[an]] the enzyme treated fish protein hydrolysate (FPH) ~~material prepared according to claim 26~~.

34. (New) The method of claim 17, wherein the fish protein hydrolysate material is fish flesh remnants on fish bone frames after filleting.

35. (New) The method of claim 23, wherein said domestic animal is a dog or a cat.

36. (New) The method of claim 24, wherein said animal is salmon, cod, Tilapia, clams, oysters, lobster, or crab.

37. (New) The method of claim 29, wherein said insoluble fraction in the step c) includes the fish bone frames.

38. (New) The method according to claim 27, wherein the enzyme treated fish protein hydrolysate (FPH) material contains proteins in the range 80-85%.

39. (New) The method according to claim 38, wherein the enzyme treated fish protein hydrolysate (FPH) material contains 83% proteins.

40. (New) The method of claim 31, wherein the fish protein hydrolysate material is produced by an enzymatic hydrolysis performed at a pH of 6.5.

41. (New) The method of claim 33, wherein said fish flesh remnants in the step a) are on fish bone frames after filleting, and said insoluble fraction in the step c) includes the fish bone frames.